



NAME Tillingham Flor 2018
ESTATE Tillingham,
Peasmarsh, East Sussex, UK
VINTAGE 2018
ALC 12% VOL
GRAPE(S) Pinot Blanc 100%

TASTING NOTE

Nutty and saline, with notes of sherry-esque oxidation. In the mouth the wine has bright acidity, which is balanced by a richly textured finish, with a sweet twist from the barrel influence. Served blind you could easily think yourself in the Jura.

Suitable for vegetarians / vegans: YES

VINIFICATION

Pinot Blanc grapes were whole bunch pressed and fermented in stainless steel for 3 months, then racked to barrel for 9 months. Left un-topped up the wine developed flor. Using inert gas and gravity the wine was transferred to bottle with no fining or filtration.

SHORT HISTORY

- Pinot Blanc from Essex (London clay).
- 2,500 vines per hectare, single high wire training system (Sylvos).
- Grown according to lutte raisonnée principles.
- Minimal sulphur added (20 ppm).
- Wild ferment.
- Zero filtration.
- Zero fining.

SERVING

This wine will benefit from extended bottle age: 5–10 years.

Serving temperature 12–14 degrees Celsius.

TECHNICAL

Free SO₂: <5 ppm

Total SO₂: <35 ppm

Acidity: 7.5 g/l

Residual sugar: 0 g/l

Bottles produced: 234 x 75 cl, 23 x 1.5 l magnums

Lot number: L-2018-16